



# Westminster College

## *Prestige Wine List*

### Champagne

- 26. NV Veuve Clicquot 'Yellow Label' Brut Champagne** **£ 55.00**  
Champagne, France Taste Guide Ref: 2  
*veuve Clicquot are recognised for their high quality combination of fruit and structure*
- 27. 2002 Dom Perignon, Moet et Chandon** **£ 130.00**  
Champagne, France Taste Guide Ref: 1  
*complex and well structured Champagne- the best that Moet et Chandon have to offer*
- 28. NV Drappier Carte D'or Brut Champagne MAGNUM** **£ 88.00**  
Champagne, France Taste Guide Ref: 1  
*From a famous and respected grower this non-vintage champagne is ideal for large groups*

### Rosé Wines

- 29. 2009 M de Minuty Rosé, Chateau Minuty** **£ 27.00**  
Provence, France Taste Guide Ref: 2  
*salmon pink in colour, with delicate flavours of stone fruits and raspberry*
- 30. 2009 Sancerre Rosé, Domaine Jean & Michel Naudet** **£ 29.00**  
Loire Valley, France Taste Guide Ref: 3  
*A pinot noir rosé, with plenty of red fruit flavours throughout and long length*

Taste Guide: 1 = Very Dry, 2 = Dry, 3 = Off Dry



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### White Wine

- 31. 2008 Chablis 1er Cru 'Fourchaume' Chateau Maligny** **£ 37.50**  
Chablis, France Taste Guide Ref: 1  
*Smooth and well structured, without the use of any oak. Stone fruit flavours dominate*
- 32. 2006 Meursault, Jean-Marie Bouzereau** **£ 42.00**  
Cote D'or, France Taste Guide Ref: 2  
*Jean-Marie Bouzereau's Meursault is complex with lively fruit flavours and balanced oak*
- 33. 2007 Montagny 1er Cru, Chateau Davenay** **£ 29.50**  
Cote Chalonnaise, France Taste Guide Ref: 2  
*An excellent value white Burgundy from Premier Cru vineyards, with lovely structure*
- 34. 2009 Pouilly-Fuisse, Domaine Thibert** **£ 34.00**  
Maconnais, France Taste Guide Ref: 2  
*A classic wine from a superb family grower- An incredibly smooth and well oaked wine*
- 35. 2004 Condrieu, Etienne Guigal** **£ 47.50**  
Northern Rhone, France Taste Guide Ref: 3  
*Condrieu is the home of the viognier grape and produces complex yet floral wines*
- 36. 2009 Pinot Gris, Domaine Materne Haegelin** **£ 26.50**  
Alsace, France Taste Guide Ref: 3  
*Aromatic and fruity, with typical Alsace tropical fruit flavours and hints of lychee*
- 37. 2008 Soave 'Albare' Umberto Portinari** **£ 25.00**  
Veneto, Italy Taste Guide Ref: 2  
*An individual Soave with a unique aromatic style from a double ripening technique*

**Taste Guide:** 1 = Very Dry, 2 = Dry, 3 = Off Dry



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### Red Wine

- 38. 2005 Fleur D'Armens Grand Cru St Emilion** **£ 35.00**  
Bordeaux, France      Taste Guide Ref: B  
*Smooth and juicy right bank Bordeaux blend from Grand Cru vineyards*
- 39. 2004 La Reserve Leoville Barton, St. Julien** **£ 49.00**  
Bordeaux, France      Taste Guide Ref: C  
*Structured and complex red from one of the most prestigious areas of the left bank*
- 40. 2007 Gevrey Chambertain 'Les Seuvrées' Rémi Seguin** **£ 43.00**  
Cote de Nuits, France      Taste Guide Ref: A  
*Silky and complex Pinot Noir from the Burgundy region, with lovely juicy tannins*
- 41. 2007 Chorey Les Beaune, Domaine Arnoux** **£ 32.00**  
Cote de Beaune, France      Taste Guide Ref: A  
*Smooth and easy drinking Pinot Noir, with cherry and hints of strawberry on the palate*
- 42. 2008 Crozes Hermitage 'Esquisse' Frank Faugier** **£ 30.00**  
Northern Rhone, France      Taste Guide Ref: C  
*100% Syrah grape, with a rich and concentrated combination of fruit on the palate*
- 43. 2008 Chateauneuf du Pape, Domaine de Nalys** **£ 36.00**  
Southern Rhone, France      Taste Guide Ref: C  
*A wonderful Southern Rhone blend of mainly Grenache & Syrah, with powerful tannins*
- 44. 2004 Rioja Reserva, Mendiarte** **£ 25.00**  
Rioja Alta, Spain      Taste Guide Ref: B  
*Delightful smooth and fruity Reserva Temranillo from the Rioja Alta Region*

**Taste Guide:**    **A = Light Bodied,**      **B = Medium Bodied,**      **C = Full Bodied**



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### Red Wine continued...

- 45. 2005 Barolo, Fratelli Casetta** **£ 41.00**  
Piemonte, Italy Taste Guide Ref: C  
*The classic dry, yet powerful style of Barolo, with earthy red fruit flavours throughout*
- 46. 2006 Amarone della Valpolicella 'Camparol' Corte Alta** **£ 47.00**  
Veneto, Italy Taste Guide Ref: C  
*A mouthful of rich concentrated fruit and tannin from a famous family of winegrowers*

### Dessert Wine

- 47. 2007 Muscat Beaumes de Venise, Domaine Durban** **£ 29.50**  
Rhône Valley, France 750ml Bottle  
*Light golden yellow in colour, with marmalade flavours and a smooth delicate finish*
- 48. 2006 Chateau Cantegril Sauternes, Denis Dubourdieu** **£ 31.00**  
Bordeaux, France 500ml Bottle  
*A classic example of Denis Dubourdieu's high standards of wine making in Sauternes*